



TECHNICAL UNIVERSITY OF MOMBASA
Faculty of Business & Social Studies

DEPARTMENT OF HOSPITALITY & TOURISM

DIPLOMA IN CATERING AND ACCOMMODATION MANAGEMENT
(DCAM M11)

BHC 2301: FOOD AND BEVERAGE SERVICE & SALES

END OF SEMESTER EXAMINATIONS

SERIES: APRIL 2013

TIME: 2 HOURS

INSTRUCTIONS:

- This paper consists of Sections **A** and **B**.
- Section **A** is **Compulsory**. Answer any **TWO** questions in Section **B**.
- Mobile phones are not allowed into the examination room.
- Cheating leads to disqualification.
- ***This paper consists of Two printed pages.***

SECTION A (Compulsory) 30 Marks

QUESTION 1

- a) Explain the following terms:
- i) Franchising (2 marks)
 - ii) Chefs de parties (2 marks)
 - iii) Chef de rang (2 marks)
 - iv) Sommelier (2 marks)
 - v) Sours chef (2 marks)
- b) Explain **FIVE** advantages of franchising to a franchisee. (10 marks)
- c) Explain the **FIVE** main groupings into which hospital diets are classified. (10 marks)

SECTION B (Answer any **TWO** questions) 40 Marks

QUESTION 2

Plan a school menu for lower primary class children for the first **FIVE** days of a week. Include lunch and supper only. (20 marks)

QUESTION 3

- a) A fast-food and popular type operation may be centred around one particular product. Discuss. (5 marks)
- b) Food production styles used by fast-food and popular catering operations are dictated to a large extent by the high percentage of convenience and ready-to-use foods.
- i) What are convenience foods? Give **FIVE** examples. (7 marks)
 - ii) The amount of convenience foods used will depend on a number of factors. Explain **FOUR** factors. (8 marks)

QUESTION 4

Describe the menus used in hotels and quality restaurants. (20 marks)

QUESTION 5

- a) Explain the term function catering. (5 marks)
- b) Explain the difference between function catering in a commercial sector and a non-commercial sector. (15 marks)